

CONTENTS

PRODUCTS	Page
HALTON CAPTURE JET.....	3-H
HALTON CAPTURE RAY.....	4-H
HALTON VENTILATED CEILINGS.....	5-H

HALTON KITCHEN VENTILATION

Halton are the world's most technologically advanced commercial kitchen exhaust hoods. Designed in Europe and made in Australia by Stoddart, Halton exhaust hoods deliver incredible benefits unachievable with any other kitchen exhaust system.

50 per-cent less air extraction than standard exhaust hoods

How?

- Unlike typical hoods, Halton hoods are fully engineered to **maximise effectiveness whilst minimising energy usage**.
- Halton's patented **Capture Jet™** ensures maximum capture of hot air and effluent from the cooking process and prevents their release back into the kitchen.
- No filter is as effective as Halton's patented **KSA multi-cyclone grease filter**. These remove more grease and less air; whilst not clogging and being easy to clean.
- With Halton's optional **integrated make-up air system**, the hood is actually replacing much of the air being removed from the kitchen.

What are the benefits?

- **Cheaper to run** - pulls less treated air from your kitchen meaning lower running costs.
- **More efficient kitchen** - studies show the hotter the environment, the less efficient are your staff. Halton hoods are more effective at removing hot air whilst taking out less air-conditioned air resulting in lower kitchen temperatures & higher staff efficiency
- **Better for the environment** - less energy to run, means less drain on our planet's limited resources.
- **A quieter kitchen** - kitchens are noisy enough without having to shout over loud exhaust fans. Halton hoods require smaller fans meaning significantly less noise in the kitchen.
- **Lower installation costs** - the smaller fan and smaller duct, means less up-front installation costs. The greater efficiencies also mean less expenditure on make-up air systems.

Capture over 40% more air-borne fat than standard hoods

How?

- The patented Halton KSA multi-cyclone grease filter are proven to be the most effective grease filter available. No other hood has them.
- Unlike standard mesh filters, Halton's filters do not clog and are self draining. This means they are always effective.
- Just remove and place filters in the dishwasher to remove surface grease. No need for expensive cleaning or exchange contracts for your filters.
- Ultra-violet = ultra clean - the option of ultra-violet means virtually no fat in the hood or duct whilst reducing odour emissions.

What are the benefits?

- **A healthier kitchen** - a number of scientific studies have suggested a link between kitchen fumes and disease. By removing more of these fumes, Halton hoods reduce this risk.
- **A cleaner environment** - Capturing more fats, means less emissions and a cleaner environment.
- **Lower cleaning costs** - Self draining easy to clean filters mean less up-front cleaning. Ultra Violet means massive reductions in duct cleaning.
- **Safer buildings** - When fat clogs filters or is in the ductwork it provides potential fire fuel. With Halton the risk is markedly reduced.
- **Put kitchens where you thought you could not go** - With optional ultra-violet technology, you can discharge a duct directly to street level. This is ideal in heritage or high-rise buildings, where vertical ducting installation can be a costly problem.

HALTON CAPTURE JET

EXHAUST SYSTEMS WITH CAPTURE JET

Halton Capture Jet™ Exhaust Hoods are the most efficient kitchen exhaust hoods available. They remove less air from the kitchen whilst removing more effluents caused by the cooking process. The Capture Jet™ system dramatically improves the containment of emissions within the hood. Overall exhaust airflow rates are reduced by 50%. Combined with the patented KSA multi-cyclone grease filter which capture over 95% of fat particulate, Halton's Capture Jet™ system has no substitutes.

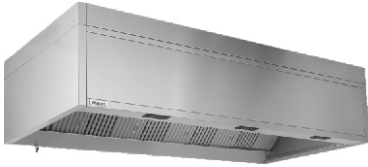

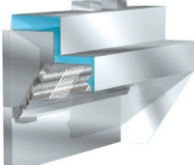
The results are a **better kitchen environment** with less heat, less noise and less air-borne effluent, a safer building and **lower energy and cleaning costs**.

Function:

The Canopy collects warm air and contaminants from the cooking process. The Capture Jets™ help contain the captured effluents within the hood and direct the air towards the KSA multi-cyclone grease filter where the impurities and grease particles are filtered using the cyclone separation principle. The captured contaminants flow down the filter into a drain channel and towards a collection tray.

Product Main Features:

- Improved indoor air quality with reduced energy use. Halton Capture Jet™ technology reduces the exhaust airflow rates required and improves the capture and containment efficiency of the canopy
- High-efficiency grease filtration using UL and NSF-classified Halton KSA multi-cyclone grease filter - for removal of over 95% of particles with a size of 8 microns or above.
- Standard specifications comprise lighting, balancing dampers for both supply and exhaust air and T.A.B.™ testing and balancing taps, which allow accurate and simple airflow rate adjustment and ductwork balancing, and effective commissioning.
- Stainless steel welded construction (AISI 304) standard on all hoods

Model	Drawing	Length (mm)	Width (mm)	Standard Height (mm)
KVI - Capture Jet Canopy		1000 to 4000	Wall & Island	450 to 1000
KVF - Capture Jet Canopy with Supply Air		1000 to 4000	Wall & Island	450 to 1000
KVL - Backshelf Capture Jet Canopy		1000 to 4000	Wall & Island	1067

All Halton exhaust hoods are priced on application according to specification. Technical data and layout drawings can also be supplied. All hoods are made to order with lead times usually 3 weeks or over from customer approval of drawings. Stoddart do not supply fans, ducts or installation services.

HALTON CAPTURE RAY

ULTRA-VIOLET EXHAUST SYSTEMS WITH CAPTURE JET

Halton's Capture Ray hood systems utilise Ultra-Violet technology to virtually eliminate the effluent caused by the cooking process. Based on Halton's patented high-efficiency Capture Jet™ solution, the Capture Ray keeps the plenum and duct virtually grease-free whilst also reducing cooking odours.

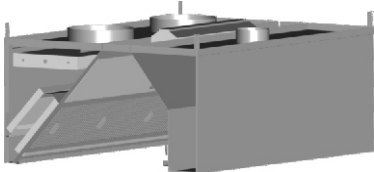
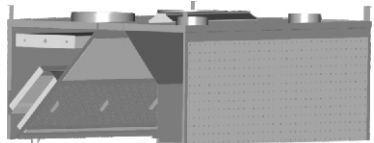
The results are **a cleaner kitchen, a safer building** free of fat residue, **plus the ability to put kitchens where they could not otherwise go.**

Function:

The canopy collects warm air and contaminants from the cooking process. The Capture Jets help contain the captured effluents within the hood and direct the air towards the KSA multi-cyclone grease filters where the impurities and grease particles are filtered using the cyclone separation principle. Any residual effluents not captured by the filters pass over the Ultra-Violet lamps inside the hood. This causes a chemical reaction that destroys the grease and converts it into carbon dioxide and water. The chemical reaction carries over into the duct and helps keep this and the exhaust fan clean. In model UVF make-up air is distributed at low velocity through the front face.

Product Main Features:

- Integrated Capture Ray Ultraviolet cassette with complete controls and safety features
- High-efficiency Capture Jet technology reduces the exhaust airflow volume required
- Easy access to UV cassettes for maintenance
- Stainless Steel KSA 'Multi cyclone' high efficiency grease filters - UL and NSF classified
- Supplied with lighting, balancing dampers on both supply and exhaust air connections and Integral T.A.B. Testing & Balancing taps for simple and accurate field balancing
- CE-certified control panel for UV operation
- Stainless steel welded construction (AISI 304) standard on all hoods

Model	Drawing	Length (mm)	Width (mm)	Standard Height (mm)
UVI - Capture Jet Canopy with UV technology		1250 to 4000	Wall & Island	600 to 1000
UVF - Capture Jet Canopy with UV technology and Supply Air		1250 to 4000	Wall & Island	600 to 1000

All Halton exhaust hoods are priced on application according to specification. Technical data and layout drawings can also be supplied. All hoods are made to order with lead times usually 3 weeks or over from customer approval of drawings. Stoddart do not supply fans, ducts or installation services.

HALTON VENTILATED CEILINGS

COMPLETE CEILING EXHAUST WITH CAPTURE JET

Offering greater flexibility in kitchen layouts, improved aesthetics and optimum hygiene, Halton's Ventilated Ceilings are becoming increasingly popular. Utilising Halton's patented Capture Jet™ system and KSA multi-cyclone grease filter, Halton ventilated ceilings are more effective and more efficient than any rival product.

Commonly used in show kitchens, ventilated ceilings enable the kitchen to open out into the dining area without risk of upsetting customers with contaminants from the cooking process. Furthermore the height of the ceiling, without the overhang of traditional hoods, means diners have an unobstructed view of the cooking process.

The ceiling can be used simply over the pre-assigned cooking areas or cover the entire kitchen, enabling greater hygiene, a single visual appearance and the ability to reconfigure the kitchen at a later date. They are extremely popular in hospital and care service applications because of the hygiene advantages.

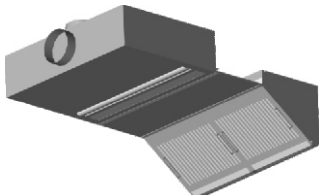
Function:

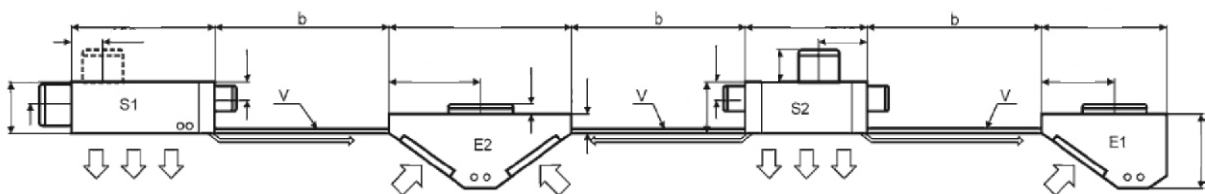
Warm contaminated air released in the cooking process rises to ceiling level where it is directed toward exhaust air units equipped with KSA grease filters.

Grease particles and other impurities are separated from the exhaust air in the KSA multi-cyclone grease filter, using the cyclonic separation principle. The extracted grease and other air contaminants flow down the filters into a drain channel and into the collection trays.

Product Main Features:

- Draught-free air distribution into the work area from ceiling-mounted low-velocity supply units
- High-efficiency grease filtration using UL- and NSF-classified Halton KSA multi-cyclone grease filter - removal of up to 95% of particles with a size of 8 microns and above
- Modular construction, simplifying design, installation and maintenance
- Capture Jet™ air supply integrated with supply air units, directing the excess heat and impurities released from kitchen appliances toward the exhaust air units
- Stainless steel welded construction (AISI 304) standard on all hoods

Model	Drawing	Length (mm)	Width (mm)	Height (mm)
KCE - Ventilated Ceiling with Capture Jet		Built to size in standard panel increments. See Below		



All Halton ventilated ceilings are priced on application according to specification. Technical data and layout drawings can also be supplied. All ceilings are made to order with lead times usually 3 weeks or over from customer approval of drawings. Stoddart do not supply fans, ducts or installation services.